



PRAPIAN



Organismo
di Controllo
autorizzato
dal M.P.A.A.F.
IT-BIO-015
AGRICOLTURA
ITALIA



VALORITALIA

Operatore
Controllato
n. 1556



COL DE L'UTIA®

PROSECCO DOCG
VALDOBBIADENE
EXTRA DRY BIOLOGICO
VINO SPUMANTE

CLASSIFICATION:

Prosecco Docg Valdobbiadene Extra Dry Organic

AREA OF ORIGIN:

Tarzo - Valdobbiadene – Prapian property in the heart of Prosecco Production Area.

GRAPES: 100% Glera, handpicked grapes, grown under organic farming, with respect of the surrounding nature: plants and animals, environment and people.

WINE-MAKING:

Must obtained through soft pressing by means of a horizontal press, followed by slow fermentation of pure must at a controlled temperature and thanks to selected yeasts.

AGEING:

In steel containers at a controlled temperature.

REFINING: In bottle

PRESERVATION:

14/18 months depending on the temperature and lighting of the place where it is stored.

COLOUR:

Straw yellow with greenish reflections.

AROMA:

Distinctive floral scents of wisteria and acacia together with slight hints of green apple, pear and white peach.

FLAVOUR:

Lively, fresh and well balanced at the same time.

ALCOHOL CONTENT: 11,5 %

TOTAL ACIDITY: 5,6-5,9 g/l

RESIDUAL SUGAR: 13-16 g/l

SERVING TEMPERATURE: 6-8 °C

GASTRONOMIC MATCH:

Excellent as an aperitif and combined with delicate first course dishes, fish, and in particular cooked and raw shellfish and appetizers.

AWARDS:

2019 - Falstaff Prosecco Trophy BIO - 86 points

2019 - IWC - Commended

